



## The Hungry Peach Catering Menu

**"Simple, fresh & fun...just the way we like it"**

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**Gluten Free & Vegetarian** Items Available

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**Fresh & Made to Order** makes it easy to **customize** any order to fit your needs!

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House-made Vinaigrettes and Daily Fresh Bread

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**404.816.9005**

**[www.thehungrypeach.com](http://www.thehungrypeach.com)**

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**[catering@thehungrypeach.com](mailto:catering@thehungrypeach.com)**

*Email your order when  
convenient for you!*

## **A Southern Start**

Ham & Swiss Biscuits, Blueberry Muffins, Seasonal Fruit Salad  
OJ or Bottled Water & Freshly Brewed Coffee  
Small (6-8) \$80, medium (10-12) \$140, large (14-16) \$200

## **Back to Basics**

Pastry Basket with muffins and bagels butter & spreads, Seasonal Fruit Salad  
OJ or Bottled Water & Freshly Brewed Coffee  
Small \$80, medium \$140, large \$200

## **Mini H&S Biscuits**

VA ham, Swiss, spicy mustard, on mini buttermilk biscuit  
By the dozen \$20

## **Seasonal Berry & Yogurt Parfaits**

Half dozen \$25 dozen \$48

## **Morning Muffins**

Whipped butter  
half dozen \$16 dozen \$29

## **Batch of Bagels**

Plain & everything bagels, cream cheese  
Half dozen \$8 Dozen \$16  
Add 16oz. of Salmon Mousse for \$25

## **Sweet Treats**

### **Mini Chocolate Truffle Brownies, \$12/dozen**

### **House Baked Cookies, \$24/dozen**

Double chocolate-toasted pecan, lemon-glazed sugar, & oatmeal raisin

### **Red Velvet Crinkle Cookies, \$28/dozen**

Double chocolate, powdered sugar, vanilla sea salt

### **The Sweet Mix, \$25**

Six cookies, eight mini truffle brownies, six signature mini cobbler cupcakes

### **Double Trouble, \$22**

One dozen mini truffle brownies & one dozen mini cobbler cupcakes

## Spreads, Dips & Goodies to Share

### Cheese & Fruit Platter

Chef's selection of cheeses, fresh fruit, and water crackers

Serves 20-25 guests, \$85

### Cheese Torte & Crackers

Bacon, Apricot Chutney & Scallion

Spinach Pesto & Sun-dried Tomato

Small \$30 each (10-15ppl) large \$45 each (20-25ppl)

### Southern Antipasti Platter

Sliced roasted turkey, basil chicken salad, pimento cheese cheddar crisps, seasonal vegetables, water crackers

Serves 15-20, \$90

### Garden Crudités & Dip

Seasonal fresh vegetable crudité with house-made hummus & herb ranch dip small \$45 (10-15ppl) large \$65 (20-25ppl)

## Salads

Serving Sizes: small (6-8), medium (10-12) or large (14-16)

### The Chop Salad

Romaine, cabbage, tomato, chicken, cucumbers, chickpeas, feta, radish, bacon, parmesan crisp, honey-lemon vinaigrette  
small \$45, medium \$60, large \$75

### Chicken Salad Plate

Sweet basil chicken salad, greens, fruit, candied pecans, bagel chips  
Small \$52, medium \$78, large \$98

### Tuscan

Romaine, red pepper, tomato, cucumber, chickpeas, artichoke hearts, feta, artichoke vinaigrette \*add grilled chicken  
Small \$34, medium \$50, large \$65

\* Small \$40, medium \$58, large \$75-**with grilled chicken**

### Taste of Season

GLUTEN FREE

Mixed greens with arugula, watermelon, cucumber, feta, shaved red onion, almonds, mint, white balsamic vinaigrette  
Small \$35, medium \$50, large \$65

## **Gourmet Box Lunch**

\$ 12.50 per box

The perfect all in one gourmet lunch

### **Sandwiches**

Includes a full sandwich on fresh bread, a pimento cheese egg, Deep River potato chips & a house-made sweet

#### **Chicken Pesto**

Grilled chicken, pesto aioli, sun-dried tomatoes, swiss, sourdough

#### **Southern B.L.T**

Bacon, Lettuce, Tomato, pimento cheese, southern white bread

#### **Garden Wrap**

Cucumber, tomato, cabbage, spinach, Swiss, hummus, lemon oil, spinach wrap

#### **The Club**

VA ham, roasted turkey, greens, cheddar, apples, smoked bacon, honey-chipotle aioli, southern white bread

#### **Chicken Salad**

Roasted chicken, basil, shaved almonds, red grapes, multi-grain

#### **The “Picky” Turkey**

Roasted turkey, cheddar, field greens, sourdough, mayo & mustard on the side

#### **Roast Beef**

House-roasted beef, cheddar, red onion, lettuce, buttermilk-horseradish sauce, sour-dough

#### **Ham & Swiss**

Ham and Swiss, pickles, lettuce, sourdough, mustard on the side

## **Salads**

Includes a salad & a house-made sweet

#### **Chop Salad**

Romaine, cabbage, tomato, chicken, cucumbers, chickpeas, feta, radish, bacon, parmesan crisp, honey-lemon vinaigrette

#### **Chicken Salad Plate**

Sweet basil chicken salad, greens, fruit, candied pecans, bagel chips, balsamic vinaigrette

#### **Tuscan Panzanella**

Romaine, grilled chicken, red pepper, tomato, cucumber, chickpeas, artichoke hearts, feta, artichoke vinaigrette

#### **Taste of Season - GLUTEN FREE**

Mixed greens with arugula, watermelon, cucumber, feta, shaved red onion, almonds, mint, white balsamic vinaigrette

## The Classic Lunch Bundle

Serving Sizes: small (6-8), medium (10-12) or large (14-16)  
Small \$158, medium \$195, large \$270

Assorted Sandwiches  
&  
Choice of Tuscan or Taste of the Season Salad  
&  
Choice of Pasta Salad, Fruit Salad, or Pimento Cheese Eggs,  
Assorted house sweets  
Iced Tea & Plasticware

## The Executive Lunch Bundle

Serving Sizes: small (1 Dozen), medium (2 Dozen) or large (3 dozen)  
Small \$185, medium \$275, large \$355

Your choice of slider:  
**Roasted Turkey**- roasted turkey, cheddar, greens  
**Roast Beef**- buttermilk horseradish, pickled red onion, greens, and cheddar  
**Chicken Pesto** - roasted chicken, sun-dried tomatoes, spinach, pesto aioli  
**Shrimp Salad** - shrimp, diced red onion, apple & mint, with watermelon radish  
**BBQ Chicken** - with slaw and house pickle  
**Garden Vegetable Sliders** - cucumber, tomato, cabbage, spinach, swiss, hummus, lemon oil  
&  
Chicken & Vegetable Skewers  
&  
Choice of Grilled Vegetable Platter or Taste of the Season Salad  
&  
Red Velvet Cookies & Mini Truffle Brownies  
Iced Tea & Plasticware

## Simply Sandwiches

Platter Sizes: small (6-8), medium (10-12) or large (14-16)  
Small \$58, medium \$75, large \$90

**Chicken Pesto**  
Grilled chicken, pesto aioli, sun-dried tomatoes, Swiss, sourdough

**Southern B.L.T**

Bacon, Lettuce, Tomato, pimento cheese, southern white bread

**Garden Wrap**

Cucumber, tomato, cabbage, spinach, Swiss, hummus, lemon oil, spinach wrap

**The Club**

VA ham, roasted turkey, greens, cheddar, apples, smoked bacon, honey-chipotle aioli, southern white bread

**Chicken Salad**

Roasted chicken, basil, shaved almonds, red grapes, multi-grain

**The “Picky” Turkey**

Roasted turkey, cheddar, greens, sourdough, mayo & mustard on the side

**Roast Beef**

House-roasted beef, cheddar, pickled red onion, greens, buttermilk-horseradish sauce, and sour-dough

**Sides**

Serving Sizes: small (6-8), medium (10-12) or large (14-16)

**Seasonal Pasta Salad**

Small \$30, medium \$45, large \$55

**Grilled & Roasted Vegetable Platter**

Seasonal vegetables drizzled in balsamic glaze small  
\$36, medium \$48, large \$60

**Fresh Tomato Caprese Platter**

Tomatoes, mozzarella, basil, and an aged balsamic reduction  
Small \$32, medium \$42, large \$55

**Seasonal Fruit Salad**

small \$45, medium \$60, large \$80

**Perfect Pick Up’s**

*(price does not include plates)*

**Apricot BBQ Meatballs**

2 ounce meatball tossed in an apricot BBQ sauce  
By the dozen, \$22

### **Pimento Cheese Deviled Eggs**

Hardboiled egg halves stuffed with our signature pimento cheese, topped with smoked paprika and chives  
By the dozen \$18  
Add bacon \$2

### **Tortellini Pasta Skewers**

Torn basil, kalamata olive, drizzled in spinach-pesto  
By the dozen \$22

### **Shrimp Salad Cucumber Cups**

By the dozen \$26

### **Mediterranean Salad Cucumber Cups**

Hummus, parmesan crisp crumbles  
By the dozen \$22

### **Petite Tarts**

Sautéed Wild Mushroom & Swiss, Spinach  
Parmesan & Artichoke  
Brie, Dried Cranberries, Almond & Honey  
Each type by the dozen, \$20

### **Vegetable Skewers**

Seasonal Vegetables, Garlic-herb marinade  
By the dozen \$20  
Add Chicken \$10

### **Chicken Skewers**

Grilled chicken on skewer with house made Hawaiian BBQ dipping sauce  
By the dozen \$30

### **Buffalo Chicken Skewers**

Buffalo grilled chicken on a skewer served with Ranch and Blue Cheese dipping sauce.  
By the dozen \$30

### **Button Sliders**

Each type by the dozen, \$38  
Roasted Turkey, roasted turkey, cheddar, greens  
Roast Beef, buttermilk horseradish, pickled red onion, greens, and cheddar  
Chicken Pesto, roasted chicken, sun-dried tomatoes, spinach, pesto aioli  
Shrimp Salad, shrimp, diced red onion, apple & mint, with watermelon radish  
BBQ Chicken, with slaw and house pickle

## Dinner Party

### Entrees

**\*\*48 hour notice required\*\***

#### **Beef Tenderloin**

Rosemary & herb crusted beef tenderloin, demi-glace au jus  
\$195 whole, serves 8-10

#### **Roasted Salmon Side**

Oven roasted with a house pineapple salsa  
\$165, serves 6 if single entrée, serves 8-10 if with other entrees

#### **Roasted Pork Tenderloin**

Oven roasted and sliced with rosemary mustard au jus  
\$125, serves 6-8 if single entrée, serves 8-10 if with other entrees

#### **Bruschetta Chicken**

Oven roasted chicken breast, topped with fresh mozzarella, marinated tomatoes, and fresh basil, sliced on the bias  
\$60 serves 8-10

#### **Housemade Meatloaf with Mushroom Gravy**

5 lbs. housemade sliced meatloaf  
\$60 Serves 10-12

### Dinner Sides

#### **Macaroni and Cheese**

\$50 serves 8-10

#### **Roasted Brussel Sprouts, Applewood Bacon & Shallots** (Seasonal)

\$45 serves 8-10

#### **Haricot Verts** (*French green beans*)

Tossed with garlic and slivered almonds  
\$45 serves 8-10

#### **Garlic & Butter Whipped Potatoes**

\$36 serves 12-15

#### **Herb Roasted Potatoes Potato Wedges**

\$36 serves 12-15

#### **Yeast Rolls**

With whipped honey butter  
By the dozen, \$12



## **Jalapeno & Cheddar Corn Bread Muffins**

With whipped honey butter  
By the dozen, \$18

### **Drinks**

Bottled Water • \$2 each  
Coke, Diet Coke, Sprite • \$2 each  
Sparkling Water • \$2.50 each  
Gallon of Lemonade • \$12  
Gallon of Sweet/Unsweet Iced Tea • \$9  
Coffee Jug cups/lids, cream sugar for 8-10 • \$16

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#### **Ordering**

Call: 404.816.9005

Email: [catering@thehungrypeach.com](mailto:catering@thehungrypeach.com)

Please place your order at least 24 hours in advance.  
For larger orders, a 48 hours notice is requested.

We order fresh bread daily and will we need your order  
**By 3:00pm the day before your delivery** to ensure  
We have your bread order placed.

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#### **Delivery**

We will happily deliver **Monday-Friday from 8am to 4pm**  
within an 8 mile radius of our restaurant  
Delivery fee is \$20 flat

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#### **Cancellation**

Cancellations on the day of delivery are subject to a 100% charge.  
A 50% fee is charged with 24 hours notice of cancellation

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#### **Payment**

Visa, Mastercard, Discover, AMEX, and square are accepted.  
Cash and checks are welcome, though we need a credit card  
to hold when placing the order.

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